

68R VETERINARY FOOD INSPECTION SPECIALIST MODULE B PRACTICE TEST (SAMPLE) STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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1. What are counterfeits?

- A. The first line of production is licensed, but the second line is not licensed and is sold anyway.
- B. A product that imitates a brand.
- C. A fraudulent imitation of something else.
- D. A look-alike product produced under a slightly different name.

2. Which document is used to record and input inspection results?

- A. CVR
- B. ISP Worksheet
- C. OIC memo
- D. Checklists

3. What is the purpose of a surveillance inspection?

- A. To determine market value of foods.
- B. To assess packaging integrity only.
- C. To determine whether government owned foods are wholesome and suitable for further storage, shipment, issue, sale, or consumption.
- D. To identify vendors for procurement.

4. What are the purposes of manufacturer codes?

- A. Provides traceability - gives a means for identifying specific lots which is useful for ALFOODACTS recalls.; Assure Quality - guarantees freshness of perishable and semi perishable items for the consumer; Provides guidance for FIFO
- B. Provides traceability; Helps marketing
- C. Reduces production costs
- D. Provides packaging aesthetics

5. During summer months infestible items should be inspected how often?

- A. Daily
- B. Weekly
- C. Monthly
- D. Biweekly

6. Which term describes producing a product on an unlicensed second line?

- A. Food adulteration
- B. Diversion
- C. Overruns/ Unauthorized production
- D. Simulation/ Look-a-likes

7. Which term means the prevention of unintentional contamination?

- A. Food Safety
- B. Food Defense
- C. Food Security
- D. Biosecurity

8. What do you do if you take a sample from the TISA?

- A. Complete a MEDCOM form 57a.
- B. Place the form in the void space left in the master container.
- C. Double stamp containers from which samples are take.
- D. Return the sample to container.

9. Under normal conditions, how often are fresh fruits and vegetables inspected?

- A. Quarterly
- B. Biweekly
- C. Monthly
- D. Daily

10. Which letter corresponds to an Indefinite Delivery contract?

- A. A
- B. G
- C. R
- D. D

Answers

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1. C
2. A
3. C
4. B
5. C
6. C
7. A
8. A
9. D
10. D

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Explanations

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1. What are counterfeits?

- A. The first line of production is licensed, but the second line is not licensed and is sold anyway.
- B. A product that imitates a brand.
- C. A fraudulent imitation of something else.**
- D. A look-alike product produced under a slightly different name.

Counterfeits are fraudulent imitations meant to fool buyers about where a product comes from or who made it. The best description here emphasizes deception about origin or brand, capturing the core idea that counterfeit items are not just imitators but are purposely misrepresented as legitimate. In practice, counterfeits can pose real risks in veterinary contexts because they may bypass safety standards, mislabel ingredients, or contain unsafe substances, undermining animal health and consumer trust. The other descriptions describe scenarios like licensing irregularities or mere look-alikes without the explicit element of deceptive origin, which is what makes something counterfeit.

2. Which document is used to record and input inspection results?

- A. CVR**
- B. ISP Worksheet
- C. OIC memo
- D. Checklists

Documenting inspection findings requires a formal record designed to capture all results, including any non-conformances and corrective actions, in a way that can be entered into the official data system. The CVR serves this purpose best because its form is built to log the outcome of each inspection step, dates, responsible person, and follow-up actions, creating a traceable record that feeds into the inspection database or file system. An ISP Worksheet is typically a working sheet used to guide the inspection and note preliminary observations; it supports the process but is not the final, standardized input for results. An OIC memo is an internal communication tool and does not function as the official results entry form. Checklists are useful for ensuring all items are reviewed, but they are tools for conducting the inspection rather than the formal record used to input and store results.

3. What is the purpose of a surveillance inspection?

- A. To determine market value of foods.
- B. To assess packaging integrity only.
- C. To determine whether government owned foods are wholesome and suitable for further storage, shipment, issue, sale, or consumption.**
- D. To identify vendors for procurement.

Surveillance inspections are about making sure government-owned foods are wholesome and suitable for their next step, whether that's storage, shipment, issue, sale, or consumption. This means checking safety, quality, and compliance so the food can be handled and used confidently. It's not about assigning market value, which is a financial/valuation matter, nor is it limited to packaging integrity alone. It also isn't about choosing vendors for procurement, which is a purchasing activity. The emphasis on wholesomeness and suitability for continued use is exactly what surveillance inspections aim to confirm.

4. What are the purposes of manufacturer codes?

- A. Provides traceability - gives a means for identifying specific lots which is useful for ALFOODACTS recalls.; Assure Quality - guarantees freshness of perishable and semi perishable items for the consumer; Provides guidance for FIFO
- B. Provides traceability; Helps marketing**
- C. Reduces production costs
- D. Provides packaging aesthetics

Manufacturer codes are mainly about tracing a product back to its specific production run. By tagging each item with the production batch and date, you can identify exactly where it came from and where it was distributed. This makes it possible to quickly locate and pull any affected lots if a safety issue arises, protecting consumers and enabling a targeted recall. The idea that codes can assist marketing comes from the added information they provide about when and where a product was made, which can support consumer transparency and confidence, but that is a secondary benefit. They aren't intended to guarantee freshness, nor are they about reducing production costs or improving packaging aesthetics. The primary function is safe, efficient traceability through the supply chain.

5. During summer months infestible items should be inspected how often?

- A. Daily
- B. Weekly
- C. Monthly**
- D. Biweekly

In warm months, pests reproduce rapidly and can infest stored items quickly, so you need a regular check to catch problems early. Checking infestible items on a monthly schedule provides a practical, steady cadence that fits routine operations while still being frequent enough to detect developing infestations before they spread. Daily checks are usually too burdensome for standard storage, and weekly checks, while useful in high-risk situations or after a pest issue, aren't typically necessary as a default. If there's a known problem or particularly vulnerable items, you'd adjust the frequency upward, but monthly is the balanced default for summer risk.

6. Which term describes producing a product on an unlicensed second line?

- A. Food adulteration
- B. Diversion
- C. Overruns/ Unauthorized production**
- D. Simulation/ Look-a-likes

Producing a product on an unlicensed second line is described as overruns or unauthorized production. It specifically means making goods on a production line that hasn't been licensed or approved for that product, bypassing the normal regulatory controls and quality checks tied to the authorized facility. This differs from adulteration, which involves altering the product's ingredients; from diversion, which means moving product through an unintended channel; and from simulation/look-alikes, which are counterfeit versions designed to imitate another brand. The core idea here is the lack of proper authorization for the production line itself, which is what the term overruns/unauthorized production communicates.

7. Which term means the prevention of unintentional contamination?

- A. Food Safety**
- B. Food Defense
- C. Food Security
- D. Biosecurity

Preventing unintentional contamination is addressed by Food Safety. This term covers practices that stop accidental hazards in food—biological, chemical, and physical—through hygiene, sanitation, cross-contamination control, proper cooking and cooling, safe storage, allergen management, and programs like HACCP and GMPs to protect the food from production to consumption. The other terms describe different ideas: Food Defense focuses on protecting against deliberate contamination or tampering; Food Security is about ensuring people have reliable access to enough safe food; Biosecurity deals with preventing the introduction or spread of harmful biological agents beyond routine food handling. So Food Safety is the best fit for preventing unintended contamination.

8. What do you do if you take a sample from the TISA?

- A. Complete a MEDCOM form 57a.**
- B. Place the form in the void space left in the master container.
- C. Double stamp containers from which samples are take.
- D. Return the sample to container.

Documenting the sampling event with MEDCOM form 57a is the proper step because it creates an official record that protects traceability and the integrity of the sample. Filling out this form captures essential details such as what was sampled, where and when it was collected, the lot or product description, who collected it, and the intended analysis or disposition. This record is critical for linking test results back to the exact sample and lot, supporting accurate reporting, audits, and accountability in food inspection workflows. Other actions don't provide that formal documentation or can introduce risk to the sample's integrity. Simply placing a form in the container's void space avoids recording the event and can lead to misplacement. Double stamping containers isn't a recognized or reliable method for documenting sampling, and returning the sample to the container without separate documentation risks contamination and loss of a clear chain of custody.

9. Under normal conditions, how often are fresh fruits and vegetables inspected?

- A. Quarterly
- B. Biweekly
- C. Monthly
- D. Daily**

Fresh produce is highly perishable, so it's checked daily. Daily inspections allow for quick detection and removal of items that are spoiled, moldy, or improperly labeled, and they help ensure proper storage conditions and handling throughout the supply chain. Less frequent schedules, like quarterly, biweekly, or monthly, would miss signs of spoilage or contamination that can develop quickly, potentially allowing unsafe or unacceptable produce to reach consumers. Regular daily checks support food safety programs and help maintain quality from farm to table.

10. Which letter corresponds to an Indefinite Delivery contract?

- A. A
- B. G
- C. R
- D. D**

Indefinite Delivery contracts are used when the government expects a need for goods or services but cannot predict exact quantities or timing. The contract sets a time frame and a maximum quantity, but actual orders are placed as needs arise. This structure lets requirements be fulfilled flexibly—quantities and delivery moments are determined later, within the agreed period and ceiling. Other contract forms lock in specific quantities or delivery schedules up front, so they aren't suitable when demand is uncertain.

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Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://68rmoduleb.examzify.com>

We wish you the very best on your exam journey. You've got this!

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